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UNH Awarded Grand Prize for Dining Menu

By [Jennifer Vento](#)
UNH News Bureau
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DURHAM, N.H. -- The University of New Hampshire recently received a grand prize award for its standard dining hall menu from the National Association of College and University Food Services (NACUFS).

UNH Dining was awarded a gold plaque at the 2001 Loyal E. Horton Dining Awards Contest in Cincinnati, which recognizes outstanding menu cycles, presentations, special event planning and new dining concepts at colleges and universities across the country. The plaque marks UNH's 17th NACUFS award.

"I think it says we're a leader in the industry," says Rochelle L'Italien, registered dietician at UNH Dining, who coordinates publicity and portfolio entries for the NACUFS contests. "I think with our name always out there, it definitely helps students and parents feel very comfortable about coming here."

David May, executive director of UNH Hospitality Services, says the record of awards speaks to the university's commitment to variety.

"We pride ourselves on our response to student needs," May says. "We want them to be involved in our program, helping us shape the direction of where we're going."

UNH Dining serves an average of 12,000 meals per day during the academic year in three dining halls, the Memorial Union Building food court and Acorns Restaurant in the New England Center. May credits the 400 employees of UNH Dining for maintaining quality in food preparation and service.

"To win an award like this is a true team effort because

it takes the entire dining team to build the kind of quality we have on our menu."

UNH also was awarded second place in NACUFS Cuisine Creators Vegan/Vegetarian Recipe Contest for its Meatless Shepherds Pie recipe, submitted by a UNH student. John Lear, executive chef for operations at the University of New Hampshire, represented Region I, the Northeast, in NACUFS' Culinary Challenge Competition with his recipe for Loin of Pork Duxelle with Dijon Cream Sauce.

For more information on UNH Dining, visit www.unh.edu/dining.

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